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Conrad Hotel Dublin, Dinner Menu

Conrad Hotel

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CONRAD

DUBLIN

OPERATED BY
HILTON HOTELS

DINNER

DINNER

E (1)

Cream of Broccoli Soup
Panfried Salmon Lemon Parsley Butter
Seasonal Vegetables & Potatoes
Fresh Fruit, with a Vanilla Sauce
Coffee/Tea

* * *

E (2)

Mussel Soup, Julienne of Leeks
Chicken Breast with Prawns
Seasonal Vegetables & Potatoes
Sliced Coffee Layered Torte
Coffee/Tea

* * *

E (3)

Potato and Leek Soup
Roast Tenderloin of Beef with Grain Mustard Sauce
Seasonal Vegetables & Potatoes
Duo of White and Dark Chocolate Mousse
Coffee/Tea

* * *

E (4)

Three Leaf Lettuce with Bay Shrimp
Citrus Vinaigrette
Roast Rib of Beef Peppercorn Jus
Seasonal Vegetables & Potatoes
Irish Mist Iced Souffle
Coffee/Tea

* * *

E (5)

Smoked Chicken on Raw Vegetable Salad
Sliced Sirloin of Beef Roast Shallots
Chive Chambertin Sauce
Seasonal Vegetables & Potatoes
Brazilian Cake, Mocha Sauce
Coffee/Tea
Petit Four

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E (6)

Irish Oak Smoked Salmon
Sauce Grelette
Roast Rack of Lamb Truffle Port Wine Jus
Seasonal Vegetables & Potatoes
White Chocolate Mousse Cake
Coffee/Tea
Petit Four

* * *

E (7)

Cream of Spinach and Bay Shrimp Soup
Roast Rack of Veal Asparagus Tips
Lobster Sauce
Seasonal Vegetables & Potatoes
Almond Pear Tart
Coffee/Tea
Petit Four

* * *

E (8)

Duck Terrine, Homemade Chutney
Gratin of Prawns and Cockles in Chardonnay Fennel
Tomato Sauce
Champagne Sorbet
Roast Beef Strip Loin Truffle Sauce
Seasonal Vegetables & Potatoes
Royal Chocolate Cake
Coffee/Tea
Petit Four